

A MYSTICAL RIVER ENDS ...

THE APPETIZER COURSE

OYSTERS EPIPHANY

elevate the oyster experience to heavenly heights
two 1/2 glasses of russian river gewürztraminer with the best available oysters
from our region served with wasabi tobiko and lime ginger mignonette
\$26 for wine and oysters or \$18 for oysters only

PORTUGUESE CLAMS

delicate manila clams steamed in white wine
with house made chorizo, sautéed garlic,
tomatoes and our house herb butter
18

AHI POKE

ahi prepared with cucumbers and avocados infused
with an asian vinaigrette accompanied
with crispy wontons
17

PETALUMA DUCK CONFIT ROLLS

crispy wonton rolls filled with duck confit, asian
noodles, napa cabbage, carrot and water chestnut
served with a traditional plum dipping sauce
12

ROSELAND CEVICHE

alaskan cod and gulf shrimp prepared in citrus juices
and served with cucumbers, bell peppers, cilantro and
red onions
13

THE SALAD COURSE

TECHNICOLOR BEET SALAD

roasted multi-color beets layered with redwood hill
farms goat cheese, macadamia nuts and fresh
basil with an orange balsamic reduction
12

ORZO SALAD

butternut squash, zucchini, shaved fennel, feta
cheese, organic greens all tossed with a citrus
vinaigrette over warm orzo pasta
12

DUCK CONFIT SALAD

duck confit set over a warm spinach salad tossed
with beluga lentils and finished with bing cherry
vinaigrette and sliced almonds
14

THE SOUP COURSE

CREAM OF MUSHROOM SOUP

autumn's gift of delicate and velvety mushrooms
7

We do not state all of the ingredients on the menu,
please let us know about any dietary considerations.

A CELEBRATION OF FOOD & WINE BEGINS

THE MAIN COURSE

Our seafood selections are selected for sustainable qualities to our environment. Our meats and poultry are raised naturally without antibiotics and hormones.

KICKING AHI

sushi grade ahi seared rare served over coconut jasmine rice and tender baby carrots in a honey wasabi glaze
29

FISH & CHIPS IN ALE BATTER

beer batter dipped pacific rock cod served with french fries, rémoulade and a refreshing cucumber dill salad
19

VEGETABLE NAPOLEON

layers of the season's freshest vegetables, overnight tomatoes, fresh basil, feta cheese, asian marinated tofu served over a bed of farro
19

PRAWNS AND PASTA

white gulf prawns, portabella mushrooms, overnight tomatoes, served over house made pasta finished with truffle cream sauce
26

WHITE SEA BASS

pan seared sea bass served with butternut squash puree, swiss chard and roasted beets with a pomegranate and beet sauce
28

BURGERS & SANDWICHES

ROSELAND PORK SANDWICH

slow simmered pork served with a tangy tomatillo salsa set on a toasted roll served with jicama black bean salad
12

CHIMICHURRI LAMB BURGER

ground local valley ford lamb, redwood hill farm goat cheese and mint chimichurri served on a house baked brioche with fries
22

DUCK CONFIT SANDWICH

slow roasted petaluma duck served with a cranberry-cherry chutney set on a toasted roll served with sweet potato fries
15

"THE MEXICAN" BURGER

ground daily, all natural beef, house made chorizo, jack cheese, fire roasted rajas and poblano aioli served on a house made roll and fries
15

Corkage is applied to all guests, vintners, close friends and relatives at \$20 per 750 ml
American Express, Visa, Mastercard, Discover and cash only